

Chinese Oriental Salad

Single Batch

- (1) head cabbage or (1) head chinese cabbage or (1/2 of each) Shredded
- (1) bunch green onions (sliced) diagonally
- (1) pkg. instant ramen oriental soup (crumbled)
- (1/4) cup slivered almonds or sliced almonds...your choice...
- (1/4) cup sesame seeds
- (1) pkg. of the ramen oriental flavor
- (2) Tbsp. butter

Melt the butter and pour over the crumbled ramen, slivered almonds or sliced almonds....your choice..then add the packet of oriental flavoring
bake on 350 for 15-20 minutes...Set aside

and cool...bag in a zip lock bag
until ready to use....

Shred the cabbage and slice the green
onions and put into a zip lock
bag until ready to use....

Dressing

Simmer ...a Soft simmer...7-10
minutes....set aside to cool..pour into a
glass
bottle...I use a canning jar with a tight
lid..refrigerate after cooled..until ready
to use

(1/2) cup sugar
(1/2) cup canola oil
(1/4) cup white vinegar
(1) Tbsp. soy sauce...Kikamon Brand
(2) Tbsp. sesame seed oil....make sure it
is brown oil...dynasty brand
add a dash of pepper

When ready to serve:

Layer your cabbage and ramen mixture in your bowl and then add your dressing..
(add a little at a time and toss)...Do Not
Pour all the dressing on top...it will not
need it all...test as you go...you do not want
your salad soggy and floating in
your dressing...I never use it all...refrigerate
remaining....